

To Prepare Food Contact Sanitizing Use Solution: Add the product at a 0.25 oz -0.5 oz of product per gallon of water (1:512-256)

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat). Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean potable water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

EPA Reg. No. 70627-63

EPA Est. No. 0312-WI-3 [NW]; 7546-WI-1 [WT]; 13938-CAN-1 [LD]

Lot code letters indicate establishment number.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

For Sanitization of Food Processing Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution of 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 1 minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Do not reuse empty container. Keep from freezing.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS: Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic invertebrates.

Manufactured for:
© 2015 Diversey, Inc.,
PO Box 19747,
Charlotte, NC 28219-0747



 Questions? Comments :1-800-558-2332

Final Step® 512 Sanitizer



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.

8017.148

Sealed Air
Diversey Care

ACTIVE INGREDIENTS:

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chloride.....	5.0%	U
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chloride.....	5.0%	
OTHER INGREDIENTS:	90.0%	
TOTAL:	100.0%	

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

DiverseyTM

**KEEP OUT OF REACH
OF CHILDREN
DANGER**

See additional precautionary statements on side panel.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.

1-800-851-7145

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

RTD

Net Contents

1.5 L / 1.58 U.S. Qt.

5753116

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: restaurants, bars, food service establishments, commercial kitchens, cafeterias, supermarkets, convenience stores, retail and wholesale establishments, food preparation areas, and food storage areas.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; cooking utensils; tables; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; serving trays; appliances; kitchen equipment; coolers; ice machines; soft serve ice cream machines; refrigerated storage and display equipment; and food storage containers. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Sanitization: When used as a food contact sanitizer at a 1:512 dilution, 1.0 oz. of product per 4 gallons of water, in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: *Escherichia coli* (ATCC 11229), *Staphylococcus aureus* (ATCC 6538), *Listeria monocytogenes* (ATCC 984), *Enterococcus faecalis* Vancomycin Resistant (VRE) (ATCC 51299).

See reference sheet for a complete list of organisms and additional direction for use.

For Institutional Use SDS #: MS0800593



6087071 (15/216)

Final Step® 512 Sanitizer

When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

Aeromonas hydrophila, (ATCC 23213)
Campylobacter jejuni, (ATCC 29428)
Clostridium perfringens, (ATCC 13124)
Enterobacter sakazakii, (ATCC 29544)
Enterococcus faecalis, Vancomycin Resistant, (VRE) (ATCC 51299)

Escherichia coli, (ATCC 11229)
Escherichia coli O157:H7, (ATCC 43888)
Escherichia coli O111:H8, (ATCC BAA-184)
Listeria monocytogenes, (ATCC 984)
Salmonella typhi, (ATCC 6539)

Shigella dysenteriae, (ATCC 9361)
Staphylococcus aureus, (ATCC 6538)
Streptococcus pyogenes, (ATCC 12344)
Yersinia enterocolitica, (ATCC 23715)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

Enterobacter aerogenes, (ATCC 13048) *Staphylococcus aureus*, (ATCC 6538)

For Sanitization of Beverage Dispensing Equipment:

1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

Shoe Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

To Sanitize Non-Food Contact Surfaces: Dilute at 1.0 oz. of product per 4 gallons of water (1:512).

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. Wipe surfaces and let air dry.
5. Not for use on food contact surfaces or on food preparation areas.

See container label for First Aid, Precautionary Statements and complete Directions for Use.

To Prepare Food Contact Sanitizing Use Solution:

Add the product at a 0.25 oz -0.5 oz of product per gallon of water (1:512-256)

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat). Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean potable water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

**WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196, Appendix 7-204.11 of the Wisconsin Administrative Code.

For Sanitization of Food Processing Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:

1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles.
3. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution of 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 1 minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
5. Return machine to service.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Do not reuse empty container. Keep from freezing.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.



Manufactured for:

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PO Box 19747, Charlotte, NC 28219-0747

 Questions? Comments :
1-800-558-2332

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS: Do not use or store near heat or open flame. Do not mix with oxidizers, anionic soaps and detergents.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic invertebrates.



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Final Step® 512 Sanitizer

ACTIVE INGREDIENTS:

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chloride.....	5.0%
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chloride.....	5.0%
OTHER INGREDIENTS:	90.0%
TOTAL:	100.0%



**KEEP OUT OF REACH OF CHILDREN
DANGER**

Net Contents:

5 L / 1.32 U.S. Gal.



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.

8017.148

Sealed Air
Diversey Care

Diversey™

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR
FOR TREATMENT ADVICE.**

1-800-851-7145

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

See additional precautionary statements on side panel.

RTD®

5753301

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: restaurants, bars, food service establishments, commercial kitchens, cafeterias, supermarkets, convenience stores, retail and wholesale establishments, food preparation areas, and food storage areas.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; cooking utensils; tables; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; serving trays; appliances; kitchen equipment; coolers; ice machines; soft serve ice cream machines; refrigerated storage and display equipment; and food storage containers. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Sanitization: When used as a food contact sanitizer at a 1:512 dilution, 1.0 oz. of product per 4 gallons of water, in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces: *Escherichia coli* (ATCC 11229), *Staphylococcus aureus* (ATCC 6538), *Listeria monocytogenes* (ATCC 984), *Enterococcus faecalis* Vancomycin Resistant (VRE) (ATCC 51299).

See reference sheet for a complete list of organisms and additional direction for use.

For Institutional Use

EPA Reg. No. 70627-63

EPA Est. No. 0312-WI-3 [NW]; 7546-WI-1 [WT]; 13938-CAN-1 [LD]

Lot code letters indicate establishment number.

SDS #: MS0800593

Final Step[®] 512 Sanitizer

When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water), in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

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Escherichia coli O111:H8, (ATCC BAA-184)
Listeria monocytogenes, (ATCC 984)
Salmonella typhi, (ATCC 6539)

Shigella dysenteriae, (ATCC 9361)
Staphylococcus aureus, (ATCC 6538)
Streptococcus pyogenes, (ATCC 12344)
Yersinia enterocolitica, (ATCC 23715)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

Enterobacter aerogenes, (ATCC 13048) *Staphylococcus aureus*, (ATCC 6538)

For Sanitization of Beverage Dispensing Equipment:

1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quat. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

Shoe Bath Sanitizer Directions:

1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

To Sanitize Non-Food Contact Surfaces: Dilute at 1.0 oz. of product per 4 gallons of water (1:512).

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. Wipe surfaces and let air dry.
5. Not for use on food contact surfaces or on food preparation areas.

See container label for First Aid, Precautionary Statements and complete Directions for Use.